

## Organic Rice Starch



### What's organic rice starch?

Organic Rice Starch is a fine, white powder derived from organically grown rice, processed through a natural extraction process. It is an all-natural, non-GMO, and gluten-free ingredient commonly used as a thickener, stabilizer, and texture enhancer in a wide range of food, beverage, and industrial applications. Certified organic by USDA and EU standards, Organic Rice Starch is ideal for clean-label products, offering a versatile and functional solution for a variety of product formulations.



## Key Features:

- **100% Organic:** Certified by USDA and EU Organic, ensuring no synthetic chemicals, pesticides, or GMOs.
- **Gluten-Free:** Naturally free of gluten, making it suitable for individuals with celiac disease or those following a gluten-free diet.
- **Neutral Taste:** Has a mild, neutral flavor that doesn't alter the taste profile of the final product.
- **High Binding Capacity:** Ideal for use as a binder, thickener, or emulsifier in various applications.
- **Non-Allergenic:** Safe for most individuals with food allergies, as it is free from common allergens like dairy, nuts, and soy.
- **Versatile Functionality:** Widely used in food, beverage, pharmaceutical, and cosmetic applications.

## Production Process:

The production of **Organic Rice Starch** follows a natural, gentle extraction method to ensure the product retains its organic and functional qualities.

1. **Rice Sourcing:** The process begins with sourcing high-quality organic rice, grown without synthetic pesticides or chemicals. The rice is carefully selected to ensure purity and consistency.
2. **Separation and Extraction:** The rice kernels are soaked in water to soften them, then the starch is extracted through a wet milling process. This ensures the starch is efficiently separated from the rice and retains its natural properties.
3. **Purification:** The extracted starch is then purified to remove any remaining impurities, proteins, and fibers, ensuring a high-purity, clean product.

4. **Drying and Milling:** The purified rice starch is dried to reduce moisture content and milled into a fine powder. This step helps achieve the desired consistency and flowability of the final product.
5. **Quality Control:** Every batch of Organic Rice Starch is rigorously tested for purity, moisture content, and consistency. It undergoes testing to meet USDA and EU organic certification standards and is checked for the absence of contaminants.

## Specification

<b>PRODUCT NAME</b>	<b>Organic Rice Starch</b>
ORIGIN OF PLANT	<i>Oryza Sativa</i>
ORIGIN OF COUNTRY	China
PHYSICAL / CHEMICAL/ MICROBIOLOGICAL	
APPEARANCE	Fine powder
COLOR	White
TASTE & ODOR	Neutral flavor without peculiar smell
TEXTURE	Free of foreign material
STERILIZATION	Non-Irradiated
PARTICLE SIZE	80-100Mesh
PROTEIN(DRY BASIS)(NX6.25)%	≤ 0.5%
FAT	≤ 0.1%
MOISTURE (%)	≤ 14%

PH (10%)	5.5-7.0
ASH (%)	≤ 1.0%
STARCH CONTENT	≥ 95%
BULK DENSITY	0.3-0.5
WHITENESS	≥ 90%
HEAVY METAL	Pb < 0.2 mg/kg
	As < 0.25 mg/kg
	Cd < 0.02 mg/kg
	Hg < 0.2 mg/kg
PESTICIDE RESIDUE	Complies with NOP & EU organic standard
MICROBIOLOGICAL	
TPC (CFU/GM)	≤10000 cfu/g
MOULD & YEAST	≤ 100cfu/g
COLIFORMS	≤100 cfu/g
E COLI	Negative
SALMONELLA	Negative
STAPHYLOCOCCUS AUREUS	Negative
MELAMINE	Negative

GLUTEN	< 20 ppm
AFLATOXIN(A1 A2 B1 B2)	≤ 20 ppb
AFLATOXIN B	≤ 5 ppb
ETHANOL	ND
STORAGE & SHELF LIFE	48Months, Stored in its unopened original packaging at temperatures below 80°F (27°C)
PACKAGE	25 kg/bag
REMARK	The customized specification also can be achieved

## Health Benefits:

- Gluten-Free:** Organic Rice Starch is an excellent alternative for individuals with gluten sensitivities or celiac disease.
- Supports Digestive Health:** Rice starch is easy to digest, making it a suitable ingredient for infant foods and people with sensitive digestive systems.
- Neutral Taste:** Does not overpower the flavor of the product, ensuring that the intended taste is preserved.
- Binding and Thickening:** Works as an effective binder in gluten-free and reduced-fat products, helping improve texture and mouthfeel.
- Fat Reduction:** Can be used to replace fats or oils in certain applications without sacrificing texture or consistency.

## Applications:

### 1. Food & Beverage:

- Soups and Sauces:** Acts as a natural thickener, enhancing the texture of gravies, sauces, and soups.

2. **Dairy Products:** Commonly used in non-dairy alternatives, such as plant-based milk and yogurt, to improve consistency and mouthfeel.
3. **Bakery Products:** Enhances the texture and volume of gluten-free bread, cakes, muffins, and cookies.
4. **Snack Foods:** Used in processed snacks and confectionery products as a bulking agent and to improve texture.
5. **Baby Food:** A gentle, easily digestible starch used in infant formulas and baby food purees.

## 2. Nutritional Products:

1. **Meal Replacements:** Acts as a binder and thickener in protein shakes, meal replacement bars, and energy gels.
2. **Sports Supplements:** Used in recovery drinks and sports nutrition products to provide energy and improve the texture.

## 3. Pharmaceuticals:

1. **Tablets & Capsules:** Works as a binder and disintegrant in pharmaceutical formulations to ensure proper release and consistency.
2. **Oral Rehydration Solutions:** Used in medical nutrition and rehydration solutions to provide easily absorbed carbohydrates.

## 4. Cosmetics & Personal Care:

1. **Skin Care:** Used as a thickening agent in lotions, creams, and moisturizers, adding smoothness and emollient properties.
2. **Shampoos & Conditioners:** Adds texture and stability to personal care formulations.
3. **Cosmetic Powders:** Utilized as a binder in powder formulations, enhancing consistency and flowability.

## Quality Assurance:

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Our Organic Rice Starch is produced following strict USDA and EU Organic standards. The product is free from pesticides, heavy metals, and GMOs, and undergoes rigorous testing to ensure compliance with organic certification and food safety standards. Our manufacturing process ensures the starch is

of the highest quality, with consistent texture and performance across all applications.

## Why Choose Our Organic Rice Starch?

Organic Rice Starch is a clean, versatile, and functional ingredient that provides a natural alternative to synthetic thickeners and stabilizers. Its neutral taste, non-allergenic properties, and ease of use in a variety of applications make it a top choice for food manufacturers, cosmetic formulators, and pharmaceutical companies. Whether you're looking to improve texture, stabilize your product, or create gluten-free formulations, Organic Rice Starch offers a high-quality, organic solution.

## Packing



Want to learn more about this product or have any questions?

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